

- C1
C2
Sub D1
C3
- b) melting the resultant mixture to give a thermoplastic mass,
 - c) extruding this mass and
 - d) calendaring and/or stretching or blowing the product obtained from the extrusion to give the edible shaped body.

sub
F1
C2

2. (Amended) The shaped body as claimed in claim 1, wherein the biopolymer, the cleavage products produced therefrom and/or the synthetic polymer is thermoplastic starch, a starch derivative, an extrudable natural protein, casein or a casein derivate, chitin, chitosan, alginic acid, alginate, carrageenan, dextran, galactomannan, pectin or polylactic acid.

C3
sub
F1

3. (Twice Amended) The shaped body as claimed in claim 1, wherein the content of biopolymer, cleavage products and derivatives thereof and synthetic polymers of natural monomers is from 10 to 90% by weight, based on the total weight of the shaped body.

C4
sub
F1

18. (Amended) The shaped body as claimed in claim 1, wherein the content of biopolymer, cleavage products and derivatives thereof and synthetic polymers of natural monomers is from 15 to 80% by weight, based on the total weight of the shaped body.